

WARMING BREW

EDAMAME \$3.50
boiled soy beans sprinkled with sea salt

CHINESE DUMPLINGS 🍃 \$5.50
handmade vegetable or chicken & spicy sauce

SAMOSAS \$5.95
handmade spicy potato samosas with green peas and cilantro almond chutney

HONEY CHEESE CROSTINI \$5.95
sweet and spicy goat cheese with dried cherries, almonds, and fresh mint

COCONUT LEMONGRASS NOODLES \$5.95
thai style pan fired noodles with tofu, basil, bean sprouts, red onion, and siracha in a coconut & lemongrass broth [add shrimp for \$1.00]

OLIVE & SPINACH FLATBREAD 🍃 \$5.95
oven toasted, topped with balsamic-olive spread, herbed goat cheese, and port wine reduction

AROMA BREW

MOROCCAN CHICKEN SOUP 🍃 \$4.95
spicy tomato broth with couscous, zucchini, carrot, and cilantro, served with french bread

RED LENTIL SOUP 🍃 \$4.95
hearty lentils with hints of pumpkin and garam masala, served with flatbread

JAPANESE GINGER SALAD 🍃 \$5.95
light greens with bok choy, fresh vegetables, roasted tofu, and creamy ginger dressing

THAI RICE SALAD \$5.95
choice of chicken or shrimp with white rice, basil, cilantro, & spicy sesame peanut dressing

BOK CHOY & CHICKEN SALAD 🍃 \$5.95
grilled chicken, 5-spice roasted almonds, and broccoli, tossed in lemon-soy vinaigrette

[AROMA BREW SET] \$9.95
choice of soup and salad

TASTING BREW

SANDWICHES
[served with balsamic- roasted fruit compote]

ROASTED VEGETABLE 🍃 \$7.75
hearty cuts of zucchini and carrot, 7-grain bread, and cilantro almond sauce

RED PEPPER & CHICKEN 🍃 \$7.75
toasted ciabatta with olive spread, fresh spinach, and herbed goat cheese

BAHN MI \$7.75
roasted pork and spicy mayo with daikon radish, basil, and cilantro, on french bread

[TASTING BREW SET] \$11.25
choice of soup and sandwich

ENTREES

DUMPLING SOUP \$8.75
choice of chicken or vegetable dumplings in a mushroom-vegetable broth, served with broccoli and spicy sesame sauce

JAPANESE STYLE RAMEN \$8.75
ramen noodles in miso broth with choice of pork or tofu, topped with sautéed vegetables

SENCHA SALMON RICE \$9.50
roasted salmon over rice with nori, wasabi, and soy sauce, served with sencha green-tea broth

BEEF SUKIYAKI 🍃 \$9.95
sirloin beef slices prepared in traditional japanese cast iron hot pot with bok choy, baby spinach, noodle, grilled tofu and onion in a soy-sake broth [add \$1.00 for a bowl of rice]

SIDES

BREAD \$1.50

FRUIT COMPOTE \$2.99

SIMPLE SALAD \$2.99

[served with balsamic vinaigrette]

SWEET BREW

TEA COOKIE SET \$2.50
choice of two sweet sugar cookies in chai or lavender flavors

TEA SCONE 🍃 \$3.25
made from scratch and baked daily, sweet and savory available, ask your server for today's flavors

MANGO CRÈME BRULE \$4.95
rich custard with hints of cardamom, served with fresh berries, mint, and mango

RASPBERRY CHOCOLATE MOUSSE \$5.75
layers of rich cookie crust, dark chocolate ganache, white chocolate & raspberry mousse, served with fresh berries and tuile

CHERRY & PORT CHEESECAKE 🍃 \$5.75
rich cookie crust with hints of cherry and goat cheese and rich port wine gelée, served with fresh berries and tuile

APPLE CRISP 🍃 \$6.50
roasted granny smith apples with brown sugar, raisins, and oatmeal crumble topping, served hot, a la mode with maple ice-cream

[SWEET BREW SAMPLER] \$9.95
choice of two tea cookies, scone, and one apple crisp, cherry & port cheesecake, raspberry chocolate mousse, or mango crème brule



FOOD SERVED

[Monday-Friday 11am-9pm]

[Saturday 2:30pm-9pm] [Sunday 2:30pm-5pm]

[18% gratuity added for parties of 8 or more]